

**POULTRY PROGRAMS  
SOURCE SELECTION PLAN  
FOR TURKEY TACO FILLING**

**A. Scoring Methodology**

RATING	PERCENTAGE OF POINTS EARNED
<b>Outstanding</b> <i>Sample Prototype</i> <ul style="list-style-type: none"> <li>The manufacturer has produced a sample that is outstanding in all factors for evaluation.</li> </ul>	100%
<b>Superior</b> <i>Sample Prototype</i> <ul style="list-style-type: none"> <li>The manufacturer has produced a sample that exceeds the minimum requirements.</li> </ul>	90%
<b>Satisfactory</b> <i>Sample Prototype</i> <ul style="list-style-type: none"> <li>The manufacturer has produced a sample that meets the minimum requirements.</li> </ul>	75%
<b>Marginal</b> <i>Sample Prototype</i> <ul style="list-style-type: none"> <li>The manufacturer did not produce a sample that met all the minimum requirements; several elements were not met.</li> </ul>	50%
<b>Unacceptable</b> <i>Sample Prototype</i> <ul style="list-style-type: none"> <li>The manufacturer failed to produce a sample that met the minimum requirements.</li> </ul>	<50%

## SAMPLE PROTOTYPE

### B. Evaluation Factors for the *Sample Prototype*

<b>FACTOR/SUBFACTOR</b>	<b>WEIGHT/POINTS</b>
<b>1. Texture</b> <ul style="list-style-type: none"><li>• Chewiness</li><li>• Mouth Feel / Bite</li><li>• Juiciness</li></ul>	<b>50</b> 25 15 10
<b>2. Appearance</b> <ul style="list-style-type: none"><li>• Crumbles</li><li>• Separability</li><li>• Color</li></ul>	<b>50</b> 35 10 5
<b>3. Flavor</b> <ul style="list-style-type: none"><li>• Seasonings</li><li>• Greasiness</li><li>• Aftertaste</li></ul>	<b>40</b> 30 5 5
<b>4. Packaging</b> <ul style="list-style-type: none"><li>• Package Integrity</li></ul>	<b>10</b> 10

### C. *Sample Prototype* Characteristics

#### 1. Texture (maximum 50 points)

Standard: Turkey taco filling must have a moist crumbled appearance and mouth feel and be slightly firm yet easy to chew.

- Chewiness -- the turkey taco filling meat must have a slightly chewy texture, but not tough to chew and not overly soft (mushy) or gritty.
- Mouth Feel/Bite -- the turkey taco filling must contain moist, yet slightly firm, crumbled particles that are not overly soft (mushy).
- Juiciness -- the turkey taco filling must appear and taste moist, not greasy or dry.

#### 2. Appearance (maximum 50 points)

Standard: Turkey taco filling must have distinct, moist crumbles that are not burnt, scorched, or under cooked.

- Crumbles -- the turkey taco filling must contain distinct, moist crumbled particles (similar to cooked ground beef with taco seasoning).
- Separability -- the product must not clump in large masses, or appear to remain in large masses (stick/clump together -- retaining package shape), or require the product be physically separated with a utensil after being removed from the package.
- Color -- the turkey taco filling must not be burnt, scorched, or under cooked.

3. Flavor (maximum 40 points)

Standard: Turkey taco filling must have a mild taco-seasoning flavor; and must not be overcooked, have a salty flavor, or have a greasy or prominent tomato flavor.

- a. Seasonings -- the turkey taco filling must have uniformly blended mild taco flavored seasonings (not hot or spicy) and must not have a greasy, salty, or prominent tomato flavor.
- b. Greasiness -- the product must not have a greasy taste or flavor.
- c. Aftertaste -- the product must have pleasing aftertaste, not offensive or greasy aftertaste.

4. Packaging (maximum 10 points)

Standard: The package must provide adequate room for product during reheating, must not leak during reheating and serving, and must maintain the integrity of the product until served.

## TECHNICAL PROPOSAL

### **D. Written Technical Proposal**

The manufacturer must clearly define and describe the steps to be followed in producing the turkey taco filling.

1. Processes and Equipment

Standard: The proposal clearly states the raw materials used, processing steps, equipment used, how the product is prepared for delivery, and how the product will be handled and stored.

- a. Processing
  - (1) Identified ground turkey processing equipment and cooking procedures (states time and temperature) to yield desired "prototype sample."
  - (2) Formulation of seasonings and other ingredients are clearly defined.
- b. Raw Materials
  - (1) Identified specific turkey quality and turkey products that will be used to produce a consistent product.
  - (2) Domestic origin defined and how contractor/manufacturer will comply with requirement.
  - (3) Seasonings, other ingredients, and quantities used are defined and are within Specification and FSIS requirements/limits.
- c. Packing and Packaging
  - (1) Identified packaging and packing material
  - (2) Identified how package is sealed (i.e., heat-sealed or other).
  - (3) Identified how product will be palletized.
  - (4) Shipping containers identified meet National Motor Freight standards.
  - (5) Shipping containers are the appropriate style and type to hold up through shipping and delivery (will not be damaged in transit).
  - (6) Labeling is in accordance with Specification and FSIS requirements.

d. Storage and Handling

- (1) Identified how raw materials will be handled.
  - (a) Proposal states age of the raw turkey material prior to cooking.
  - (b) Proposal identifies how the raw material is stored (fresh vs. frozen state, and how long the meat is held in the fresh or frozen state prior to cooking).
  - (c) Proposal provides information on the time and temperature of the product during staging and processing.
- (2) Identified how cooked product will be handled.
  - (a) Proposal identifies time and temperatures of stored cooked product, if held prior to formulating into the finished product.
  - (b) The placement of the cooked product into the freezer is clearly defined.
- (3) Identified rework plans and procedures if used.

2. Quality Assurance

Standard: The proposal clearly describes the quality control method and controls the contractor/manufacturer is using to produce the product that is described in the technical proposal.

a. Identifies individual responsible for quality assurance

b. Monitoring Procedures and Records

- (1) Domestic Compliance
- (2) Meat source
- (3) Quality of meat
- (4) Grinding equipment
- (5) Processing equipment
- (6) Seasonings
- (7) Temperature
- (8) Container evaluation
- (9) Container integrity
- (10) Other

c. Tests Performed

- (1) Fat
- (2) Metal
- (3) Temperature
- (4) Nutritional analysis
- (5) Other

d. Warranty

- (1) Product recall procedures defined
- (2) Corrective action and control of non-conforming product
- (3) Length of product warranty

“In Accordance or Same as Specification” or similar statements/descriptions used to describe criteria within the technical proposal will not be accepted.

**Samples and Technical Proposals must be mailed to:**

Contracting Officer  
Commodity Procurement Branch, Poultry Programs  
Agricultural Marketing Service, U.S. Department of Agriculture  
Room 3941-South, STOP 0260  
1400 Independence Avenue, SW  
Washington, D.C. 20250-0260